

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 3/7/2000		ESTABLISHMENT NO. AND NAME Rudolf Grossfurther Est. 25-A		CITY St. Martin	
FOREIGN PLANT REVIEW FORM						COUNTRY AUSTRIA	
NAME OF REVIEWER Dr. Faizur R. Choudry, DVM.		NAME OF FOREIGN OFFICIAL Dr. Werner Roitner, Regional Supervisor		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input checked="" type="checkbox"/> Unacceptable			
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply							
1. CONTAMINATION CONTROL		Cross contamination prevention		28 U	Formulations		55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials		56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation		57 O
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims		59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring		60 A
Sanitizers	05 A	Effective maintenance program		33 M	Processing schedules		61 O
Establishments separation	06 A	Preoperational sanitation		34 U	Processing equipment		62 O
Pest --no evidence	07 A	Operational sanitation		35 U	Processing records		63 O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection		64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures		65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam		66 O
Lighting	11 M	Antemortem inspec. procedures		38 A	Interim container handling		67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling		68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures		69 O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant		70 O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection		71 O
Equipment approval	16 A	Condemned product control		43 U	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification		72 O
Over-product ceilings	17 U	Returned and rework product		45 A	Inspector verification		73 O
Over-product equipment	18 U	3. RESIDUE CONTROL			Export certificates		74 O
Product contact equipment	19 U	Residue program compliance		46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision		76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items		77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security		78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification		79 N
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		80 U
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports		81 N
Personal dress and habits	25 M	Boneless meat reinspection		52 A			
Personal hygiene practices	26 A	Ingredients identification		53 O			
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O			

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 3/7/2000	ESTABLISHMENT NO. AND NAME Rudolf Grossfurtner Est. 25-A	CITY St. Martin COUNTRY AUSTRIA
NAME OF REVIEWER Dr. Faizur R. Choudry, DVM.	NAME OF FOREIGN OFFICIAL Dr. Werner Roitner, Regional Supervisor		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input checked="" type="checkbox"/> Unacceptable

COMMENTS:

11. Light was inadequate at the viscera inspection and carcass postmortem inspection stations in the hog slaughter room. Establishment officials ordered prompt correction.

17. Dripping condensate from pipes, ceilings, and refrigeration units that were not cleaned/sanitized daily, was falling onto carcasses in the coolers. Old pieces of meat, blood, fat, mold, dirt, and black stains were observed on ceilings in the slaughter, boning, and offal rooms and coolers. Neither establishment nor GOA officials took corrective actions.

18. Overhead beams, pipes, and vent screens were observed with accumulations of fat, dirt and dust in the slaughter, boning, and offal rooms and coolers. A roller conveyor for boxed edible product and cleaned edible product containers was found with pieces of fat, meat, dirt and dust, and water was dripping from containers onto the edible product underneath in the boning room and one carcass cooler. Neither establishment nor GOA officials took corrective actions.

19. Numerous plastic cutting/boning boards in the boning and offal rooms were found with deep scoring and were extensively deteriorated

25. Personnel in the boning, offal and slaughter rooms were observed with worn out and deteriorated aprons.

28. Blood, fat, and fecal material were found on the automatic hog viscera conveyor after washing/sanitizing in the slaughter room. Neither establishment nor GOA officials took corrective actions.

33,34, 35. The daily pre-operational and operational SSOP records did not reflect the actual sanitary conditions observed in the establishment. No pre-operational and operational SSOP record and process verification was performed by the GOA inspection officials.

43. Condemned carcasses, part of carcasses and other products were not slashed and denatured prior to leaving the establishment.

80. Because of gross product contamination and lack of condemned product and inspections controls, the status of this establishment is not equal to the U.S. program. All the deficiencies were discussed with GOA inspection officials and they agreed to remove Establishment 25-A from the list of establishment eligible to export meat and meat products to the United States, effective March 7, 2000. (This establishment was newly listed for U.S. export on February 28, 2000.